



PATRICIUS TOKAJI FURMINT SELECTION DRY 2015

PATRICIUS WINERY 

DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% FURMINT**

Sugar / alcohol content: **3,6 g/l 14 %**

Terroir, vineyard: **N/A**

Training system: **N/A**

Harvest: **EARLY OCTOBER 2015**

Technology: **Fermentation: 40 % in 250–400 l sized oak barrels, 60% in stainless steel
Maturation: 40 % in 250–400 l sized oak barrels for 5 months, 60% in stainless steel
Bottling: May 2016**

Quality level: **N/A**

Temperature: **10–12 °C**

Food pairing: **lightly grilled poultry and pork dishes as well as moderately spiced or smoked meat, seafood and game dishes**

Description: **Elegant harmony of fruitiness and fine oak aromas. On palate it has a unique balance with some spicy nose. The creamy body is supported by subtle minerality and structured, smooth acidity framed with hearty alcohol and discrete, oak-derived tannin. A rich white wine with long, refreshing aftertaste characterized by citrus aromas.**

Available quantity: **N/A BOTTLES**

Ex-cellar price: **N/A EUROS**

